

ServSafe® Food Manager's Certification



Taught by Certified Instructor, Bert Clevenger

This training and assessment program is a complete solution to deliver consistent food safety training to employees.

ServSafe® Food Safety covers five key areas:

- Basic Food Safety
- ♦ Personal Hygiene
- ♦ Cross-Contamination and Allergens
- ♦ Time and Temperature
- ♦ Cleaning and Sanitation

Register at the Continuing Education Building located on the BRTC Pocahontas campus, College Drive, between the hours of 8:00 a.m. and 3:30 p.m.

For additional information or alternate registration:
Call 870-248-4182, e-mail pattib@blackrivertech.edu,
or visit our website at <http://blackrivertech.org/about/community/cee>
and click on Pocahontas Campus.

**Corporate &
Community
Education**

Date:

March 21-23

Time:

9 a.m. - 4 p.m.

***30 Minute
Lunch Break***

Cost:

\$185.00

***Includes
Book & Exam***

Registration

Deadline:

Thursday

Feb 28.



**BLACK RIVER
TECHNICAL COLLEGE**